NAME: **2009 MAQUIS CARMÉNÈRE**

PRODUCED AND BOTTLED:

IMPORTER: **GLOBAL VINEYARDS**

WARNING:

SPECIFIC WARNING:

VOLUME:

ANALYSIS: Å:14% | RS:2,27g/L | TA: 3,12g/L | VA: 0,58g/L | pH:3,80

With grapes grown and cultivated at a vineyard block planted between the Chimbarongo Creek and the Tinguiririca River on the Maquis Estate in the central swath of the Colchagua Valley, this Carménère, with its excellent volume and long finish, benefits tremendously from the three-meter deep alluvial soil with 30% clay content, which adds to the wine’s ripe, complex aromas.

This particular Carménère was picked the first week in March, following a long, dry Southern Hemisphere summer marked by temperatures that were almost 3°C (37.4°F) higher than normal, which called for an earlier harvest and resulted in grapes exhibiting a good balance between freshness and concentration.

These very singular grapes were entirely hand-picked and hand-sorted as part of the vineyard’s artisanal approach to winemaking. The grapes were then placed in cold maceration at 9°C (48.2°F) for seven days, and fermented at temperatures from 22°C (71.6°F) to 25°C (77°F). The total maceration time, including the cold soak and alcoholic fermentation processes, was 23 days. Malolactic fermentation occured in stainless steel tanks, and following that, 60% of this wine was aged for 12 months in second- and third-use French oak barriques.

Carménère grapes are, in and of themselves, distinctive and rare. Found in few places in the world, they make truly outstanding wines. At the Maquis Estate, conditions are particularly kind to the cultivation of these grapes, thanks to a uniquely favorable –and beautiful— geographic location on a parcel of land owned by the Hurtado Vicuña family in Chile’s Colchagua Valley. The vineyard and winery are located at the confluence of two historic rivers, which carry sediments down from the Andes mountains in the east, creating the rich alluvial soil that is so beneficial to the grapes. From the west, cool breezes from the Pacific Ocean blow across the river canyons, adding fruity notes to the Carménère wines produced here.

A few words about the label: our wines are graced by an image of Mapuche silverwork. The Mapuche are an indigenous people native to the Colchagua Valley and other parts of Chile. They are part of our history, our cultural legacy. Their silverwork and pottery –which evolved following the Spanish conquest and are not pre-Columbian as some might imagine—are original, deeply spiritual and utterly unique to this part of the world. On our label we feature an example of their artistic patrimony as a testament to the history and artistic tradition of this local culture that we so greatly admire.

With an expressive nose containing hints of laurel, spicy clove and a slightly herbal note of rosemary, this wine also exudes a layer of deep red fruits. On the palate, it is surprisingly fresh for a Carménère, with sweet tannins and a full-bodied flavor that ends in a lovely, lingering finish.

**CONTACT**

www.vinamaquis.com